

MOUNTAIN CAFÉ MENU

SOMETHING LIGHT

Salt & Pepper Calamari with green salad, tartare sauce and lemon \$16 (DF)

Ginger Beer Chicken Ginger beer battered chicken, seasoned with our jerk seasoning, served with a green salad and sriracha cream \$15

Jerk Seasoned Potato Wedges served w	vith
sweet chilli sauce and sour cream	\$11
Chips with house aioli	\$9 .50

SOMETHING SUBSTANTIAL

Antipasto Board Sliced Prosciutto, salami, pastrami, tapenade, pickled vegetables, brie cheese, soft boiled egg, thin sliced \$25 toasted crostini

Fish & Chips Panko crumbed flathead fillet served with lemon, chips, green salad and a side of tartare sauce \$20 (DF)

Bangers & Mash Thick beef sausages served with creamy garlic mash, mushy peas, honey and balsamic onion wedges and gravy \$20 (DF)

BURGERS

All burgers come served in a brioche bun with Chips and Aioli

Mountain Burger House made beef pattie, Iceberg lettuce, caramelized onion jam. cheese, herbed aioli and gherkins \$20

Steak Sandwich 100g Rump steak, toasted artesian sourdough bread, onion jam, artichoke hearts, gherkins and sundried tomatoes \$20

Rainforest House made chickpea and mushroom pattie served with rocket, tomato grilled onion and avocado \$18

Southern Bird Housemade Southern fried chicken breast with mountain slaw. BBO style spice mix and herbed aioli \$20

Gluten free option available on request; gluten free options come with gluten free bread and a side salad \$2 surcharge



PIZZAS



Gluten free options available on request for \$2 surcharge

The Italian Salami, red onion, diced tomato, capers, parsley, mozzarella, parmesan cheese and rocket \$24

The Carnivore Peperoni, bacon, ham, chorizo, red onion, capsicum and mozzarella cheese with Mountain Cafe's apple maple bbg sauce and chipotle aioli. \$24

Green Thumb Mushroom, leek, caramelized onion, roasted garlic, rocket leaves, feta and mozzarella cheese \$24 (v)

The Boss Pulled beef, seasoned with our signature blend of seasoning, mushroom, bacon, red onion, capsicum, olives, jalapeno, tomato, rocket, mozzarella and \$7**4**



Rocket & Pear Sliced pear with candied wall nuts, rocket, parmesan and honey mustard vinaigrette \$17

Walnut & Quinoa Candied walnut, guinoa, feta cheese and diced beetroot, served with mesclun lettuce and dressed with a honey mustard vinaigrette \$17

Falafel Salad Falafel, feta cheese, mixed lettuce, cherry tomato and red onion with a honey balsamic vinaigrette \$17 (V/GF/DF)

Add grilled chicken, bacon, smoked salmon or avocado for \$4



KIDS MEALS

Cheese Burger Poppers (2 Sliders) Beef pattie with cheese, tomato sauce and French fries

Chicken Nuggets Served with French fries and tomato sauce

Veggie Taco Falafel ball salad in a corn tortilla served with a side salad (V/GF/DF)



\$12

Hot Beverages

Small	Large
5	5 ^{.50}
5 ^{.50}	6
3 ^{.50} (sgl)	4 (dbl)
5 ^{.50}	6
5 ^{.50}	
4	
4 .50 (shor	t) 5 (long)
5	5 ^{.50}
	5 5 5 5 ⁵⁰ 3 ⁵⁰ (sgl) 5 ⁵⁰ 5 ⁵⁰ 4 4 ⁵⁰ (shor

Add Extra Shot, Soy Milk, Lactose Free Milk, Almond Milk, Decaf or Syrup for 0.50c

Loose Leaf Teas	Pot for 1	Pot for 2
English Breakfast	5	6
Earl Grey	5	6
Green or Jasmine Tea	5	6
Sencha Green, Peppermint, Chamomile or Chai	5	6

COLD BEVERAGES

Milkshakes Thick shakes		7 8
(Chocolate, Vanilla, Strawber Caramel, Coffee)	ry,	
Iced Coffee Iced Mocha Iced Chocolate		7 ⁵⁰ 7 ⁵⁰ 7 ⁵⁰
ALCOHOLIC BEVERAGES	\mathcal{T}	
O' Reilly's Wines	Glass	Bottle
Sparkling Lona Sparkling		49
White Wine		
Platypus Play Semillon Sauvignon Blanc	7 .50	35
Vince Verdelho	8 .50	40
Picnic Moscato	6 ^{.50}	34
Red Wine		
Bernard Chambourcin Merl	ot 9	40
Shane Shiraz	9	40
Viola Cabernet Sauvignon	9	40
Beers & Ciders		
Hassle Hop Pale Ale		9
28 Pale Ale		8
Duke Premium Lager		8
Bighead XXXX Gold		8 7 ^{.50}
Cascade Premium Light		7.30 7
Pressman's Apple Cider		8
Rekorderlig Flavours		8





